

# city college news



**TORONTO SUN READERS PICK GEORGE BROWN AS THE BEST COLLEGE IN TORONTO!** Sun readers say George Brown is best college in Toronto. The college received the Gold Award in the newspaper's 2000 Reader's Choice Awards for getting the most ballots during the fall write-in period. The award was presented to college president Frank Sorochinsky (pictured above right) by Sun Publisher and CEO Mark Stevens in a ceremony at the CN Tower on Dec. 12, 2000. Reader's Choice Awards were also given out to Toronto icons such as the Blue Jays and Pizza Pizza.

## Our team wins gold medal for Canada in Culinary Olympics

A team of George Brown College cooking students won a gold medal for Canada, and placed seventh in the world, in the recent international youth culinary olympics held in Germany.

The five-person team, coached by George Brown professors, won the medal in a timed hot-food competition. Twenty youth teams from around the world took part in

the late October competition, which is held every four years.

The George Brown team trained for eight months to compete in two events. First, they had to cook a lunch of venison for 110 people. In the second event team members were called individually into a spectator-

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## New Centre for Advanced Building Technology gets \$1 million grant

Toronto is literally falling apart.

The buildings, bridges and others structures that make up our urban landscape are deteriorating after years of exposure to the elements.

Extremes of temperature coupled with repeated drenching with rain, snow and sleet are causing bricks, stone and concrete to come loose, fall or crack. Even the sleek high rise towers covered with glass and metal that were hastily constructed in the last 40 years are starting to show their age.

Now George Brown, with the support of government and 16 industry partners, is coming to the rescue. Starting in September 2001, the college will start training a small army of skilled workers to restore buildings and extend their useful lives for decades to come.

In November, the provincial government gave George Brown \$1million to supplement existing industry donations of \$700,000 to allow it to launch the Centre for Advanced Building Technologies, which will offer a new Building Restoration program as a first step.

Graduates of that two-year program will be trained in a variety of skills that will allow them to tackle any restoration project from 200-year-old stone structures to

metal-skinned buildings of the 1990's.

"The skill level of the restoration mechanic is much higher than a brick layer or finisher," says Harry Hakomaki, a restoration contractor and co-chair of the program's advisory committee.

George Brown will use the government and industry donations to create two specialized labs at it's Casa Loma Campus: a Building Restoration Lab and Building Science Lab. Both labs will be used by George Brown students in Building Restoration as well as other architectural programs, Ryerson University architectural students, and industry employees.

The labs and new program are just Phase I of the Centre, which will grow over time to include new programs in advanced building technologies, says Faculty of Technology dean Joy McKinnon.

"Bringing the Centre from concept to implementation took huge doses of creativity, collaboration and hard work on the part of dean McKinnon, Technology staff, the GBC Foundation and broad construction and restoration employer representation" said President Frank Sorochinsky.

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# Meet John Walker, our new dean of Hospitality

At age 12, in need of "extra pocket money," John Walker, the newly appointed dean of Hospitality and Tourism at George Brown, began washing dishes in an elegant restaurant in Yorkshire, England. "I've never looked back," he said.

Pleased with the money he made and the good food he ate, he thought, "Well, what else could one need?" Walker stayed at the restaurant for many years. Throughout college, where he studied hospitality management and culinary arts, he maintained two part-time jobs, one in a hotel kitchen and the other with a catering company.

"The food business is a lot of fun," he says. "I love it. This industry is exciting. . . . We get to eat well and sleep in the best places. We get good food, good wine, we travel. . . . So that's what I'm about."

Walker is also about strong and strategic leadership and a dynamic way of educating students to fulfill industry needs. He believes in corporate sponsorships, market-



related programs, and partnerships with industry. He views industry as the college's primary customers, and students as its direct customers. One of the first things he will do is set up an Industry Sector Council made up of industry leaders to annually review the school's direction. Walker will ask industry partners to evaluate ideas for new advanced-level programs. At the same time, he wants to make sure there are a variety of tracks and lifelong learning opportunities available for all students.

"I take a keen interest in

unique ways of teaching and learning," he says. Walker is more likely, for instance, to send students out to interview chefs and report back to class, than he is to lecture on chefs' leadership styles. He views Toronto as one of the finest cities in the world for food and hospitality, and would like to make sure "that this city is a major part of our classroom," and that all classrooms provide functional and creative environments for staff and students.

Spreading the word is key, too. "We have a lot of exciting things going on here that we need to showcase in the marketplace," he said, mentioning the achievements of faculty, George Brown's participation in the Culinary Olympics, the development of Aboriginal cuisine, and demonstrations at the Royal Winter Gardens in Toronto.

"I've always had an enormous amount of respect for the George Brown Hospitality and Tourism program," said Walker, who wants to strengthen the college's position as the leading provider of

recognized chefs, hospitality managers and tourism operators in Toronto.

Walker comes to George Brown College following eighteen years at Humber College, most recently as Dean of the Faculty of Hospitality, Recreation, and Tourism. In 1981, he developed culinary curricula to train grade 12 students for the Halton Board of Education, and he spent six years as a "working partner" in Rundles Restaurant, in Stratford, Ontario. In his years at Humber College, he traveled widely, participating in initiatives to develop industry partnership programs in Indonesia, Thailand, South Africa, Japan, and France.

Still, it's in Toronto, he says, that he gets immense satisfaction. It's here that he scripts, explores eclectic areas of the city and enjoys contemporary art, music, movies and theatre. "What gives me the biggest buzz," he says, is bumping into students and seeing their contributions in restaurants and hotels throughout the city.

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## Gold Medal

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crammed auditorium to prepare one course of a four-course meal of rabbit designed to test their cooking,

## Advanced Building

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He went on to say "this new Centre of Excellence will join the Centre for Advanced Microelectronics in providing tremendous new opportunities for our students, employers and our staff - and there's more to come for Technology. Stay tuned!"

aesthetics, organization and hygiene. Each participant was given half-an-hour to cook and ten minutes to clean up. Adding to the tension, it was not until the morning of the event that the team knew which student would prepare which course.

"We couldn't have done it without our coaches (George Brown professors Tom Gibson, Ian Grady and Ed Wright)-- they showed us the way," said team member Roy Camara.

Camara was joined on the team by captain Lecaann Rossitter, Sarah Dunstan, Ben Hunter and Susan Byrne.

So impressed with the team was onlooker John Higgins, executive chef at Toronto's Le Royal Meridien King Edward Hotel, he has hired two team members (Rossitter and Dunstan) and said, "If I can get good people like that down the road, I'll be over the moon." Higgins, who once took his own team to the World Culinary Olympics, credits the coaches for a team he found extraordinarily well-organized, motivated, hard-working, and respectful. George Brown qualified as the junior team representing Canada after scoring highest among Canadian teams in

Taste of Canada, an international event last hosted by the college four years ago. The college has won several medals internationally, including the gold cup from the prestigious World Cup of Cooking held in Luxembourg, in 1998.

George Brown is Canada's premier provider of diverse culinary, hospitality and tourism education. The College is located in downtown Toronto, just steps from some of the nation's finest hotels and restaurants. This winter it will expand with a new program in Advanced Contemporary Cuisine.



**A NIGHT TO REMEMBER:** More than 200 college staff, including Liz Henriques of the School of Business (above), put aside the workaday world on Nov. 25 for an elegant evening of cold drinks, hot food, and fast dancing at a downtown hotel.

## Meet Pam Royl, our new V-P of Strategic Enrolment Management

"You are Vice President of what?"

As I make my way around the College introducing myself, my title of Vice President, Strategic Enrolment Management usually results in a "VP of what?" response. The best definition of SEM I have found is to "align student demand, employer demand, program development, recruitment, program delivery and student advisement in a seamless continuum of activities". A critical part of my newly created position is to make sure that objective student input is considered at the highest level of decision making in the College. This will help all of us in ensuring our efforts on behalf of the stu-



dents are focused in the right areas.

The structure of my portfolio, which includes Marketing and Communications, the Registrar's Office, Student Educational Resources and Student Affairs, brings together many of the areas of stu-

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## Architect chosen for our two new superbuildings

George Brown is one more step closer to getting its superbuildings.

After two months spent reviewing applications and references from 27 firms across Canada, Facilities Management and Finance staff have selected an architect: the Toronto firm of Moffat Kinoshita Architects. "This is a Toronto firm with a very impressive track record in the educational field," said Bashar Amer, George Brown Facilities Management Director. Winner of more than 50 architectural awards, the firm has worked with more than 18 colleges and universities across Ontario, including Ryerson, Queen's, and The University of Toronto. The architects have also designed cultural, recreational, and medical facilities.

The firm will be designing a new building at Casa Loma and an extension to the Faculty of Hospitality Building at St. James Campus.

The superbuildings are made possible by \$17.2 million from the Ontario government's SuperBuild Fund.

"Excited and elated" about the job, Gene Kinoshita, a principal of the firm and head of the team working on George Brown College buildings, says he and his colleagues revel in "designing buildings that have an interesting challenge. . . We like to solve problems, whether they are psychological, physical, social, or technical. That, and making sure that clients' needs are met, is the fun part."

Kinoshita and company have their share of challenges. Buildings at 146 Kendal and 37 Darnell will be demolished

to make way for the new structures -- as well as for a new campus image. Kinoshita describes the current Casa Loma building as "a brutal structure that was built at the most brutal era in architecture. I don't think it's conducive to learning or training."

As for the St. James building, "It's unique because it's on an empty lot behind an existing building. . . There are a lot of problems. The challenge is solving these problems to make George Brown College work better as a good college, a city college, a place to learn and to train." Other challenges include zoning, rezoning, heights and setback, density and several other city ordinances.

In overcoming the college's various physical obstacles, George Brown Facility Management staff aim to make buildings closer (with connecting passageways), safer and more versatile (through large, open-concept spaces), easier to reach from parking lots and the street, more accessible to people in wheelchairs, more attractive, more visible, more energy efficient, and more adept at accommodating the latest technology. Large, state-of-the-art auditoriums will be built, and a variety of facilities will be designed to attract new students and corporations seeking training for groups of staff.

Estimated size will be 150 thousand gross square feet for the two buildings together. The designs should be complete in the spring of 2001, and construction will follow in late spring or early summer, said Amer. The buildings should be completed in 2002.



**PHOTO HISTORY DISPLAY INSTALLED AT ST. JAMES:** Early Childhood Education teacher Noel Young and General Education teacher Pam Doyle look over the newly installed photo display in the lobby of St. James Campus. The historical photos are part of a collection Young accumulated over 10 years, complemented by captions written by Doyle. The permanent display cabinet was made possible by personal donations of college staff, the college, and Douglas Coldwell Foundation. The current display is titled *Never Done: Women and Work*.

## Strategic Enrolment Management

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dent interaction outside of the classroom. Combining these areas allows me to look at the College from the student's perspective, facilitating the 'seamless continuum of activities'.

Our goal for full implementation of SEM practices is 2002. Immediate changes include hiring a Director, Marketing and Communications (just posted) and adding some resources to the Registrar's Office.

The College had already set many SEM initiatives into motion before my arrival and the use of consultants who are experts in SEM practices has made it possible for me to hit the ground running. As I work through my short and long term plans, I will keep everyone informed through City College News and other vehicles.

So stay tuned. This is exciting time at George Brown and I am thrilled to be a part of it.

*Pam Royl*

**Editor's Note:** Pam joins George Brown with an outstanding track record in communications, marketing and strategic planning. She had held senior positions in advertising, and was most recently Vice-President and Strategic Director for the Communique Group. She has been a Vice-President of DDB Canada and Saatchi and Saatchi, as well as Director of Marketing Services for TD Bank.

Pam's office is currently located in Room 542E at St. James. She can be reached at ext. 4477. Her assistant Lisa Compton can be reached at ext. 2055.

# news briefs

## Report out on Change Project recommendations

The college's Change Project Implementation Committee first year report was submitted to President Frank Sorochinsky in late December. The Committee, chaired by Susan Heximer, coordinator of the Redirection Through Education program, monitored the implementation of Change Project recommendations. The report has not been made public yet. The recommendations stemmed from college-wide staff meetings held in October, 1999. The committee has recommended that it be disbanded and replaced by another group, Heximer says.

## Men's Basketball team ranked third in country

The college's undefeated men's basketball team may be heading to the national championships for the first time in years. After weeks of Ontario College Athletic Association play, the team is now in the top spot in the OCAA central division and is ranked third in Canada - the highest it's been since the mid-1970s. The team won a tournament hosted by the college on Jan. 5 with a decisive victory over Fanshawe College 99 to 87 points.

## Students to do satisfaction surveys Feb. 5 to 16

Students at George Brown will be completing satisfaction surveys between Feb. 5 and 16 this year. This is the third year the provincially-mandated survey has been conducted. Results from it, along with surveys of graduate satisfaction, graduate employment, and employer satisfaction with college graduates, are key performance indicators (KPIs). Last year George Brown was close to the provincial average for graduate employment, graduate satisfaction and employer satisfaction. However, it had a low score for student satisfaction. The student satisfaction survey will be administered by students, as part of an agreement between the college and the Student Association of George Brown. For information about the survey call John Price at (416) 415-2543.

## International beauty queen was a nursing student

George Brown archivists are busy nailing down the alluring details of what may be our most famous alumni. Here's the story: Eighteen-year-old Florence Nightingale Graham of Woodbridge, Ontario was sick of small town life and moved to Toronto in 1903. She tried a few jobs and eventually enrolled in a nursing program (what else could she do with a name like Florence Nightingale!). But nursing and Florence didn't work out. She dropped out and eventually moved to New York, changed her name to Elizabeth Arden and founded the cosmetics and beauty empire. All Toronto nursing schools were incorporated into George Brown after it was established in 1967.

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